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S. Mc MURPHY



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THE IDEAL RECEIPT BOOK

A MANUAL FOR
BUSY HOUSEKEEPERS

SHOWING DISHES WHICH CAN BE PREPARED BY THE
USE OF THE

IDEAL FOOD CUTTER

AND THE

NEW TRIUMPH MEAT CUTTER

EDITED BY

MRS. HARRIET S. McMURPHY.

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PREFACE.

The world is full of Cook Books, why add another ?
Because improvements in household utensils have revolutionized methods.

Pre-eminent among these improvements comes the **Ideal Food Cutter**.

This little pamphlet is not offered as a complete cook book. It occupies a place heretofore unfilled. Many a housekeeper is often called to face a sudden emergency. Company comes at the last minute, without warning. There are in the house lots of scraps; but nothing of a kind sufficient to meet the wants of added guests. To make them wait until a large Cook Book can be consulted and the resources at hand utilized, would spoil the rest of the dinner. To send off to the market for an entirely new meal would keep the hungry guests waiting and embarrass the hostess.

With this little book in hand the cook can turn at once to some delicious dish for which there is always material in every pantry, and thus a meal can be quickly enlarged to the comfort of the hostess and pleasure of the guests.

We give only such dishes as can be prepared by the use of the **Ideal Food Cutter** and **New Triumph Meat Cutter**. They are systematically arranged and thoroughly indexed.

It is therefore hoped that this book will prove a boon to every housekeeper in the land.

INTRODUCTION.

Mrs. Whitney in one of her stories says, "The two dearest things in housekeeping are butter and experience."

Were she to enlarge this list she would soon reach meats.

One thing which makes the butcher's bill needlessly large is the fact that much of the meat that goes into the kitchen is wasted. Fat and stringy pieces will be cut off and consigned to the soap grease or the cat. If this is not done the guests must eat much which they would rather leave, or many lumps will accumulate on their plates.

Besides this no one can accurately gauge the appetites of the family. So the generous housekeeper provides an abundance for each meal. Often the scraps left are few; as often they are many.

By the use of the Food Cutter and this little receipt book all waste may be avoided. A surplus of fat or membrane, if finely cut and mixed with the pulp of the meat, will be found appetizing and grateful to a healthy stomach. As to the scraps left on the platter, they

will all work into soups, croquettes, patés or some other of the numerous receipts given in this book. Thus the housekeeper can secure both variety and economy, with advantage to purse and person.

To show what can be done in this way and how to do it, is the object of this book.

It is necessary to illustrate and describe the utensils needed, as well as methods of preparing food. For this reason a few pages are devoted to engravings of our Food and Meat Cutters, and to directions for their use and care. Do not skip these. Good utensils well cared for are as important as good receipts. Read and practice the instructions printed in full-faced type until you become familiar with them. Ignorant or careless use of a Food Cutter may diminish its usefulness. Intelligent and careful use will prove the little machines illustrated herein to be the housewife's best assistants, turning drudgery into pleasure.

EXPLANATIONS.

We have endeavored in this book to avoid foreign words as far as possible, but a few terms borrowed from the French cannot be well replaced with English; among these are:

Sauter (pronounced sō-tā), to fry lightly in little fat.

Paté (Pä-tā), a little pie, a pastry or patty.

Rissole (Ris-sôle), rich minced meat or fish covered with a crust and fried.

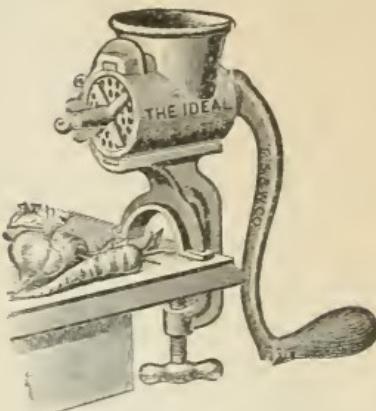
In using the Ideal Food Cutter and New Triumph Meat Cutter, as in all machines having blades running against a perforated plate, it is necessary to keep the blades screwed tightly against the plate.

If this is not done, membranes may get over the holes in the plate and prevent free discharge. Should this occur, take out the plate and scrape off the membranes, then screw the blade and plate tight together.

The Surprise Meat Cutter, by reason of its construction, has the parts of each machine accurately fitted together, and as they are not interchangeable, extra parts cannot be furnished to replace broken ones except screws and crank.

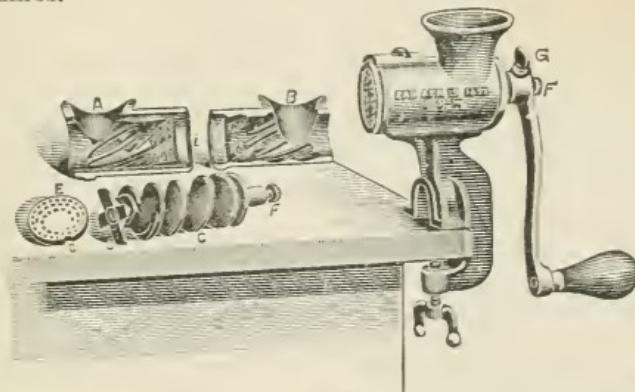
Duplicate parts can be furnished for the *Ideal Food Cutter* and *New Triumph Meat Chopper*.

What
to
Buy.



THE IDEAL FOOD CUTTER—Page 8.

For ordinary family use, for cutting all sorts of meats, vegetables, nuts, fruits, cheese, etc., and for pulverizing crackers and making bread crumbs.



THE NEW TRIUMPH MEAT CUTTER—Page 32.

For farmers who make their own sausages and head cheese, for meat markets, hotels and restaurants where meat is cut in large quantities.

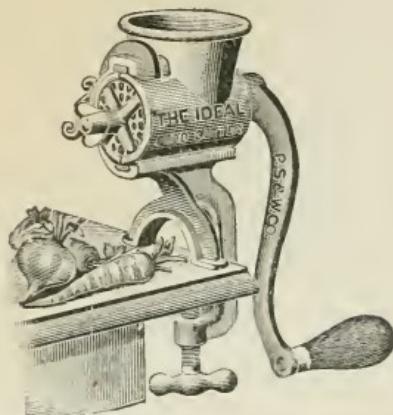
Small families who wish a cheap, handy cutter, to be used principally in cutting raw or cooked meats, will be delighted with

THE SURPRISE MEAT CUTTER—Page 54.

For Sale by Hardware Dealers everywhere.

THE IDEAL FOOD CUTTER

No. 25.



Cutting parts of forged and tempered steel.

Cuts cleanly and does not mash or grind.

Cuts meats, raw or cooked.

Cuts vegetables, fruits, nuts.

No other Food Cutter cuts meats as well.

No other Food Cutter cuts vegetables as well.

CUTS

*CABBAGE,
APPLES,
ONIONS,
CORN,
CHEESE,*

*CELERY,
POTATOES,
CARROTS,
CITRON,
FIGS,*

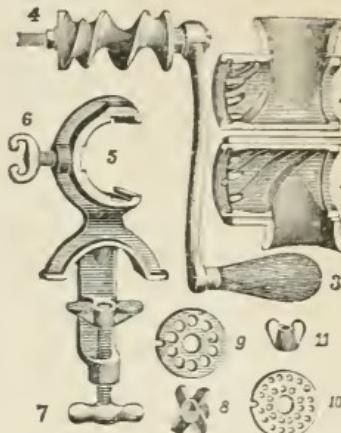
And everything else that a chopping knife will cut.

Necessary in preparing materials for hash, croquettes, sandwiches, soups or fritters.

FOR PRICES, SEE PAGE 61.

For Sale by Hardware Dealers everywhere.

IDEAL FOOD CUTTER PARTS.



INSTRUCTIONS FOR USE.

1. Put the perforated plate 9 or 10 on the feed screw 4, pressing it snug against the screw, then put on the blades with edges next the plate, and screw on tightly with thumb nut 11.

2. Lay these parts in the side of the shell that has a stud in the end groove, putting the notch in the edge of the plate on that stud.

3. Put on the other half of the shell, slip the whole into the clamp 5, and fasten securely by the screw 6.

Use fine plate for cutting meat, making bread crumbs and pulverizing crackers.

Use plate with coarse holes for cutting vegetables, roots and fruits.

Cut meat into strips about the size of your thumb, and other substances in pieces small enough to slip down beside the feed screw.

After cutting gummy or greasy substances a little cracker run through the machine will clear it. The shell and enclosed parts can be easily washed by taking apart and rinsing in hot water.

Bisque of Lobster (Soup).

One lobster, or one can of lobster, cut in Food or Meat Cutter with fine plate, one quart milk, one quart boiling water, one-half cup pulverized cracker, four tablespoonfuls of butter, cayenne and salt. Simmer the *coral* and soft part of the lobster five minutes in the boiling water, put the chopped lobster and pulverized crackers into a saucepan, pour the red water over them, heat to a boil, then add pepper, salt and the butter. Simmer covered one-half hour, do not scorch, scald the milk with a pinch of soda in another vessel, and after the lobster is in the tureen pour this in, boiling hot.—Sliced lemon may be passed with the soup.

Clam Soup.

Twenty-five large round clams, one cup milk boiled, one blade mace, pepper to taste, scrub clams clean, put into a deep kettle, add one cup cold water; cover. When the clams can be easily removed, skim out, drain off the liquor. To four cups of broth add two cups hot water, the mace and pepper, let boil, chop the clams with Food or Meat Cutter, fine plate, add to the hot liquor, set it now on the back of the range, to reduce the temperature, then add the hot milk. This is to prevent curdling; the milk must be the hottest.

Clam Fritters (Fannie's).

Twenty-five clams chopped with coarse plate of Ideal Food Cutter, one heaping pint flour, in which sift one even teaspoonful baking powder, two eggs well beaten, one-half pint clam liquor, and soda size of a large pea dissolved in it. Drop into hot fat. Use large, raw, round clams.

Chopped Beef Soup.

Four lbs. beef cut in Food or Meat Cutter, coarse plate, two lbs. mutton bones, two onions sliced, two carrots grated, a bouquet of sweet herbs chopped, one small bunch of asparagus chopped with coarse plate, pepper and salt, six quarts water, buttered toast cut in small pieces. Crack bones, put with the vegetables into half the water, boil two hours, strain, rubbing vegetables through the sieve, add it to the remaining three quarts of cold water and the minced beef, bring to a boil, let simmer one hour, strain, pressing the meat hard, add the chopped herbs, season with salt and pepper, boil fifteen minutes, skim, pour over the pieces of toast in the tureen and serve.

Chicken Cream Soup.

Boil an old fowl with one onion in four quarts of cold water until there remain but two quarts, take fowl out, let it get cold, cut off the whole of the breast, chop fine with Food or Meat Cutter, fine plate, mix it with the yolks of two hard-boiled eggs rubbed smooth. Cool, skim and strain the soup, heat, season, add the chicken and egg mixture; simmer ten minutes, pour into the tureen. Then add one small cup of boiling milk.

Codfish Balls.

Remove from the fish all the bones that you can find. Cut both fish and potato fine in the Food Cutter, then take one cupful salt fish, two cupfuls of potato, two tablespoonfuls of cream, one tablespoonful melted butter, one egg, season with pepper. Make into cakes and fry in smoking hot pork fat or cottolene.

Giblet Soup.

Boil turkey giblets in one quart of water, take them out, add the water to the contents of your stock pot, and simmer at back of the range one hour, adding water if it should boil down, strain and season, have the giblets and half a cup of turkey stuffing run through the fine plate of Food Cutter, add to soup, cook altogether fifteen minutes; serve.

Veal Soup.

Cook a knuckle of veal covered with cold water, let it simmer two hours, remove the veal, add rice to the broth, when rice is soft add a few sprigs of parsley; season to taste.

Pressed Veal.

Chop veal fine, while hot, in Food or Meat Cutter, removing bones; retain the gelatinous matter, season with pepper, salt and curry powder, place in mold, press with weight. Cut in thin slices for lunch or tea.

Force Meat Balls for Soup.

Put one cupful of cooked meat through a Food or Meat Cutter, fine plate, add to it one salt-spoonful each of salt and thyme, a little cayenne, one teaspoonful of chopped parsley, one teaspoonful of lemon juice and a few drops of onion juice. Add enough of the yolk of one egg to moisten, shape into little balls the size of a nutmeg, roll in flour and brown in hot butter. The best way to brown the balls is to put a little butter in an omelet pan, and when hot put in the balls, shaking them until a nice brown.

Corn Fritters.

Use Ideal Food Cutter or New Triumph Meat Cutter. One cupful of boiled sweet corn cut fine, one cupful of milk, one teaspoonful of baking powder, yolks of two eggs, three heaped tablespoonfuls flour, half teaspoonful of salt, a dash of pepper. Beat the yolks of the eggs until light. Mix these with the milk, flour, pepper and salt. Beat the whole together until light and smooth. Beat the whites of the eggs to a dry froth, and add with the baking powder. Mix lightly and quickly, and fry in smoking hot fat.

Deviled Crabs.

One cup of crab meat cut fine in Ideal Food Cutter, yolks of two hard-boiled eggs, two tablespoonfuls of lemon juice, two tablespoonfuls of bread crumbs, a little made mustard, salt, a little paprika, about one cup of cream gravy or drawn butter. Mix half of the crumbs with the other ingredients, fill the well-cleaned crab shells, or use small paté pans, sprinkle crumbs over them, then small bits of butter, set in hot oven to brown slightly, serve hot.

Deviled Lobster.

One can lobster, open, turn contents into earthen dish, let stand an hour, then chop in coarse plate of Ideal Food Cutter, put four tablespoonfuls vinegar into a saucepan, add two or three tablespoonfuls butter, a little made mustard, one-quarter teaspoonful paprika. When it comes to a boil add the minced lobster, cook slowly one-half hour, covered, stirring now and then, turn into a dish; use slices of cold boiled eggs to garnish.

Important Suggestions.

If the maid who presides over your kitchen has not learned to take scrupulous care of her utensils, she has not mastered the rudiments of her calling; for in reality the manner in which the dishes are washed furnishes the test of the way in which other household affairs will be performed. Many foods lose their natural delicacy and flavor if they are not cooked in dishes of immaculate cleanliness. See that your Food Cutter is washed thoroughly after using.—*Boston Cooking School Magazine*.

Paprika, which should be often used, is a species of red pepper, sweeter and milder than cayenne.

RECEIPTS.**Liver Fritters.**

One lb. calf's liver and two slices of salt pork or bacon; also one slice of onion. Cut all with fine plate of Ideal Food Cutter. Add salt, pepper, one tablespoonful of flour and one egg. Mix thoroughly. Fry slowly in hot fat.

Ideal Veal Cutlets.

Cut one and one-half lbs. lean veal and one-quarter of a lb. pork with fine plate of Food Cutter. Season with salt and pepper. Mix well. Flatten the mass out on a meat board to the thickness of an ordinary cutlet. Cut in square pieces, dip in egg, then in crumbs, and fry slowly in hot fat.

Ham and Eggs.

Take ham that does not need freshening, run it twice through a Food or Meat Cutter, bind it together by stirring in the white of an egg, then make into flat cakes. First grease the spider a little with lard or cottolene, and fry the cakes. Fry your eggs without turning, and lay one on each cake of ham and serve. Make the ham gravy as usual.

Hamburg Steak with Cream Gravy.

Round steak will answer, though porterhouse or sirloin is of course richer. Run fat, lean and all through a Food or Meat Cutter (using fine plate). Flatten the chopped meat to the thickness of ordinary steak and broil lightly over a brisk fire. Season with salt and pepper as usual. If you like onion seasoning run the onions through the Cutter with the meat. Take one gill cream for every pound of meat, scald and salt it, and pour over the meat as soon as taken from the fire.

Roast Chopped Beef.

Two lbs. beef (lean) and one-half lb. salt pork cut fine in Food or Meat Cutter, mix and season with pepper, salt, thyme or sage, also a little chopped onion. Make it into loaf shape, put in dripping pan, pour over it one cup boiling water.

Gravy.—Pour off all but about a tablespoonful of the fat, add a large cupful of boiling water; thicken, serve on platter over and around the meat.

Potato Cakes.

Put through the Food Cutter enough boiled potato to make two cupfuls, add two tablespoonfuls of cream, one egg, and season to taste. Fry (sauter) in pork fat or cottolene.

Corn Fritters without Flour.

Chop fine the corn of six ears in Ideal Food Cutter. Season with salt and plenty of pepper. Beat an egg until light, and mix with the corn. Fry in small cakes the size of an oyster.

Force-Meat for Roast Poultry.

Chop fine in Ideal Food Cutter four ounces of fresh veal or pork, or use if you prefer eight ounces of sausage meat, the best. Fry one ounce of onion in one ounce of butter to a light yellow color. Steep eight ounces of stale bread in cold water for five or six minutes, and then wring dry in clean towel. Mix all together, seasoning with powdered herbs to taste; salt, pepper, and add two whole eggs, mixing all well together before using.

Yankee Sausage.**New Triumph Cutter.**

Thirty-six lbs. chopped meat (standard plate), three-quarters lb. table salt=3 gills, one pint powdered sage, two tablespoonfuls pepper (level), three tablespoonfuls molasses, one tablespoonful powdered salt-petre (level). Stuff in sausage cases carefully cleansed, or in cloth bags about three inches in diameter.

Home Sausage.

Ideal Food Cutter.

For families who do not raise pork, and yet prefer to make their own sausage, these proportions are given below, reduced to the basis of four lbs. of meat. As this quantity will be kept but a short time, saltpetre is unnecessary:

Four lbs. chopped meat=four pints. two tablespoonfuls table salt (level), two tablespoonfuls powdered sage (heaped), one teaspoonful pepper (level), two teaspoonfuls molasses. Make into flat cakes or stuff in bags about three inches in diameter.

Breakfast Sausage for Four.

Ideal Food Cutter.

One lb. round steak chopped (one pint), one lb. pork chops chopped (one pint), one tablespoonful salt (level), one tablespoonful powdered sage (heaped), one-half teaspoonful pepper, one teaspoonful molasses. Mix thoroughly; make in flat cakes the night before and fry for breakfast.

Baked Fish.

Make a dressing of bread crumbs pulverized in Ideal Food Cutter, two tablespoonfuls of chopped onion chopped in Ideal Food Cutter, butter size of a walnut, one tablespoonful of suet chopped in either Ideal Food Cutter or New Triumph Meat Chopper, pepper, salt and one egg beaten thoroughly, and a little parsley. Stuff the fish and sew or tie securely. Bake in pan with hot water, laying pieces of pork on top, seasoning with salt and pepper. Baste very often.

Miroton of Beef.

Cut in Food Cutter with coarse plate enough cold corned beef to make two cups, make a cup of drawn butter, into which stir one teaspoonful of minced onion, the yolk of one boiled egg and one beaten raw egg. Boil gently three minutes, add the minced beef, stir until hot, but not boiling, put into a bake dish, spread over it a crust made of mashed potatoes in which a half cup of milk and large spoonful of butter has been worked. Brown in a good oven, glaze with butter. When it begins to color well serve in the dish in which it is baked.

Beef Miroton.

Mince cold corned beef, season with pepper, salt, a little chopped pickle, two hard-boiled eggs minced fine, wet with any gravy you may have, put into a greased pudding dish, cover with mashed potatoes made very soft with milk and butter, sift bread crumbs over all, bake covered a half hour, then brown. This is a nice way to warm over cold meat.

Beef Cakes.

Cut enough meat from your cold roast of beef to make one pint when put through a Food or Meat Cutter with two small onions. Add to this two tablespoonfuls of tomato catsup, one cup of fine bread crumbs and one-half cup of gravy. Mix thoroughly and mold into cakes; sprinkle with bread crumbs and bake to a delicate brown. When cold, arrange on a large platter, pour a tablespoonful of mayonnaise over each and stick a sprig of parsley in the center of every cake.

Crumb Steak.

Put a lb. of steak through a Food or Meat Cutter, mince a tablespoonful of onion and fry to a delicate brown in a little butter. Add the chopped meat and an equal quantity of bread crumbs, season to taste and moisten with enough cold gravy or stock of any kind to mold into shape. Cool, shape, roll in crumbs, dip in beaten egg, again in crumbs and fry. Make a little brown gravy to pour around them.

Turkey Casserole.

Cook one cup of rice in boiling salted water until tender, drain and with it line the bottom and sides of a well buttered mold, reserving some to cover the top. Chop with Food or Meat Cutter, fine plate, one pint of turkey meat, season with salt and pepper, a pinch of thyme, one-half teaspoonful onion juice, one tablespoonful chopped parsley, one cupful bread cut with large plate, one well beaten egg. Add gravy enough to moisten, pack in the center of the mold, put remaining rice on top, steam an hour, turn out carefully. Serve with tomato sauce.

Minced Meat and Egg on Toast.

Cut bits of cold veal, chicken, fresh roasted pork or any kinds of white meats, with Food or Meat Cutter, fine plate. Put into sauce pan, add gravy if you have it, or hot water; season well with pepper and salt and a little butter; place on slices of toast, and on top put a poached egg. Serve hot with creamed potatoes. A fine breakfast dish. Moisten the toast a little with hot water, put tiny bits of butter around before putting on the meat.

Chicken Hash.

Cut cold roast or boiled chicken from the bones and chop with fine plate, Ideal Food Cutter; put a little butter and cream in sauce pan. When butter is melted and cream begins to bubble, add the chopped chicken; let it cook over a quick fire just long enough to absorb the cream; the hash must be moist. Serve with buttered toast.

Stuffed Breast of Veal.

Let the butcher remove the rib bones and prepare it for stuffing. From the bones and five cents' worth of knuckle of veal you will make the soup for dinner. For the stuffing mix together a half lb. of veal minced fine in Ideal Food Cutter, a half lb. stale bread soaked in water and squeezed out, two ounces of butter, a fried minced onion and minced parsley. Season highly and add two beaten eggs, if you want it extra nice, but it is very good without. Fill the cavity with this, sew up the opening, put sliced vegetables in a baking pan with a quart of water or broth, lay on the veal, the flesh side uppermost and cook gently in a moderate oven for two hours. Serve with some of its own gravy, thickened.

Canapes of Ham.

Chop with fine plate Food Cutter enough cold ham to make one cupful, add two tablespoonfuls cream, a little cayenne, two tablespoonfuls of rich cheese grated, mix the meat and seasoning, add cream gradually. Have ready thin slices of bread fried in hot fat, spread the mixture on them, sift the cheese lightly over the top; set in hot oven to brown

A Delicious Breakfast Dish.

You will need the following materials: One heaping pint bowl full of chopped cold boiled ham and four eggs. Break the eggs into a bowl, but do not beat them. Have the frying pan hot, and grease with a small lump of butter. Pour in the eggs and add the ham, with a little pepper, and stir constantly until done, which will be when each individual particle of the minced ham is coated with egg. The eggs, not being beaten, bits of the white and yolk are seen when cooked.—*Ladies' World*.

Bechamel Sauce.

Cook one slice each of onion, carrot, a small bay leaf, sprig of parsley and six pepper cones, in one and one-half cups of chicken stock, twenty minutes, strain. Melt one-quarter cup butter, add one-quarter cup flour, then add gradually one cup milk and one cup of the strained chicken stock. Season with pepper and salt.—*Boston Cooking School Magazine*.

Rissoles of Sweetbreads.

Boil and blanch three fine sweetbreads, mince fine with Food Cutter, fine plate; also pulverize crumbs until you have one-third as much as you have meat. Season with pepper, salt, a little nutmeg, and two beaten eggs; work and beat smooth roll into long balls; flour these well. Have a little gravy in a sauce pan, well seasoned, add as much drawn butter. When it boils put in the rissoles, a few at a time, cook ten minutes. Drain off the gravy, put rissoles carefully on a hot dish, pour the gravy upon a beaten egg, heat to thickening, pour over the rissoles.

Veal Scallop.

Cut cold roast veal with small plate, season with pepper and salt, put a layer of minced bread crumbs in a buttered bake dish, stick bits of butter over it, cover it with the meat and wet this with gravy and warm milk. Repeat this until the dish is full, cover with a thick top layer of bread crumbs; cover with a tin plate, bake one-half hour, remove the plate and brown. Serve it in the bake dish.

Casserole of Rice and Veal.

Line a slightly buttered mold with boiled rice and fill the center with cold cooked veal chopped fine in a Food or Meat Cutter, and an equal quantity of bread crumbs, and season with salt, pepper and a little butter. Moisten with a little milk or water and heat this mixture thoroughly. Then fill gem or patty pans with the mixture, break an egg on the top of each and bake until the egg is cooked. Cold roast beef or roast pork that is very lean will be especially nice for this dish, and will prove far more appetizing than the time-worn round of cold sliced meat and the hash that so quickly becomes tiresome.

Cracker Croquettes.⁴

As a sweet entrée serve cracker croquettes, made of one pint pulverized soda crackers, half a pint of milk, yolks of two eggs, grated rind of one lemon and three tablespoonfuls of sugar. Cook together for a few minutes, turn out to cool, and then form in small pyramids, which must be dipped in beaten egg and pulverized biscuit or cracker and fried in boiling fat. Serve with sugar sauce.—*How to Entertain.*

Scalloped Oysters.

One quart of oysters, put in a colander and drain off juice, and remove every particle of shell. Butter a deep dish, covering bottom with crackers pulverized in Ideal Food Cutter. Season with salt, pepper and bits of butter. Then a layer of oysters seasoned, a layer of crackers; then oysters until all are used, having crackers on top with bits of butter. Pour over the top a few tablespoonfuls of the oyster liquor, strained, and one cup of cream. Cover dish with inverted plate and bake one-half hour. Uncover and bake half an hour.

Turkey Scallop.

Cut meat from cold turkey, break bones, cover with two quarts cold water, boil two hours, season, put in a dish. Cut the meat saved from the rack with the coarse plate of Food Cutter, season with salt and pepper, put a layer of buttered bread crumbs in bottom of a bake dish, cover with the minced turkey, moisten with gravy. Repeat until all is used, cover with pulverized cracker, seasoned, wet with oyster liquor (or milk) and beaten light with two eggs, put bits of butter all over the top, bake covered one-half hour, then brown.

Minced Veal.

Cut with coarse plate bits of cold roast veal. Put in a sauce pan a little gravy, butter, pepper and boiling water, stir into it the veal and cook ten minutes. Serve on a platter; garnish with hard boiled eggs, potato cakes (made of mashed potato and fried brown) and lettuce.

Oyster Dressing for Turkey.

One lb. of bread crumbs pulverized in Ideal Food Cutter; two stalks of celery chopped in Ideal Food Cutter; one-half lb. of butter melted, salt and pepper to taste. Add two quarts of oysters, drained, and carefully looked over for bits of shell. When oysters are mixed with bread, add enough of the liquor from oysters to moisten the whole well and fill the turkey.

French String Beans.

With Force Meat Balls.

Cut beans into inch pieces, cook half an hour in salted water, drain, add one tablespoonful of butter, pepper and salt. Put on dish and lay about them force meat balls made of the beef taken from soup. See page 12 for method of making force balls.

Lemon Veal.

Three lbs. raw lean veal, one-half lb. fat salt pork, one small onion, all minced fine in Ideal Food Cutter; a pinch of grated lemon peel, three eggs beaten light, one cup well seasoned and strained tomato sauce, pepper and salt, pulverized cracker, two lemons peeled and sliced thin. Work meat, eggs, onion and seasoning up soft with the tomato sauce, and stir in enough cracker to mold with the hands, press firmly into a wet bowl, invert upon a pie dish, withdraw cautiously the bowl, sift cracker dust thickly all over it and cover the top and sides half way down with thin slices of lemon; bake one hour in hot oven, pick off the lemon carefully, brown on upper grate of the oven; serve in the bake dish.

Vegetable Pureé.

Twelve potatoes, one quart tomatoes, two onions, three stalks of celery, one-half cup butter cut into bits and rolled in flour, bunch of sweet herbs, teaspoonful sugar, salt and pepper, three quarts of water. Fried bread cut in diamonds. Cut the vegetables and sweet herbs in coarse plate Food Cutter, cook one hour in the three quarts of water, rub through colander, return to kettle, add sugar, salt and pepper, boil, skim, stir in the butter, simmer eight or ten minutes, pour over bread in tureen.

Chicken Paté.

Mince the meat of cold chicken, season well, make a large cupful of rich drawn butter, and while on the fire stir in two eggs that have been boiled hard and minced fine, also a little minced parsley, then the chicken, let it almost boil, fill the paté shells, set in oven to heat, arrange on a dish, serve hot. The shells can be made of rich paste covered over inverted cup cake tins, and baked quickly to a light brown; clip off while hot.

Brown Hashed Potatoes.

Cut in Food Cutter with coarse plate enough raw potatoes to make a heaping pint, with enough clear salt pork (raw) to make four tablespoonfuls. Put the pork in the frying pan (iron is best), let it cook long enough to be a golden color. Then add the potatoes and fry to a light brown. Turn off all the surplus fat, spread the potato down flat, brown the under side, turn like an omelet. Serve while warm.

Ham Croquettes.

One cup of cold boiled or baked ham cut with fine plate, one cup bread crumbs, two cups of cold boiled potatoes cut in fine plate, one tablespoonful of butter, one egg. Make into balls, roll in bread crumbs; fry in hot fat.

Veal Pâté.

Put three lbs. of lean veal and one-half lb. of fat fresh pork through a Food or Meat Cutter, mix with the chopped meat one-half pint of bread crumbs and three well beaten eggs, then add two even teaspoonfuls of salt and one saltspoonful of pepper. Mix all thoroughly together, moisten with a little soup stock, and pack in a buttered mold. Cover tightly and steam about five hours. Turn out of the mold and put in a warm oven for half an hour, leaving the oven door open. Put under a heavy press and allow the meat to become cold. Slice in thin slices and garnish with parsley.

Sweetbread Croquettes.

Use any remains of sweetbreads after having been served, or, if fresh, prepare for cooking and boil until tender. When cold chop fine, add one-half the amount of very fine bread crumbs, a well beaten egg and a little lemon juice or grated nutmeg and chopped parsley. Mix thoroughly, mold into small round cakes, dip in beaten egg, roll in fine bread crumbs and fry in enough smoking hot fat to cover them. Drain on a cloth, and garnish the platter with slices of lemon or parsley leaves.

Omelet with Ham.

Make a plain omelet, and just before turning one half over the other sprinkle over it some ham which has been chopped with fine plate Food or Meat Cutter; garnish with sprigs of celery.

Supreme of Chicken.

Remove the meat from the breast and second joints of an uncooked chicken, weighing about four lbs., chop the meat very fine by passing it through the fine plate of Food or Meat Chopper two or three times. It should be about seven-eighths of a cupful. Add four eggs, one at a time, beating each thoroughly before adding the next. Then add gradually one and one-third cups of heavy cream, season with salt and pepper, turn into well buttered molds, set them in a pan of hot water, cover with a piece of buttered paper and bake in a moderate oven twenty to twenty-five minutes, or until firm to the touch. This will fill about one dozen and a half small sized molds. To serve, insert a sprig of parsley in the top of each, pour bechamel sauce around them.—*Boston Cooking School Magazine.*

Browned Mince of Beef.

Mince in Food or Meat Cutter cold roast beef, mix with it one-quarter as much mashed potato, season well with pepper, salt, catsup and mustard, work soft with some of the left-over gravy, heat in a sauce pan, then pile it on an earthen bake dish, cover the mound with minced bread crumbs which have been wet in a little melted butter. If the potato is boiled soft it can be run through the Food or Meat Cutter fine plate instead of mashing.

Corned Beef Hash.

When you have tired of having corned beef sliced thin and served cold, try this method of preparing the scraps for serving hot: Put the cold meat through a Food or Meat Cutter, and to one cupful of meat add two cupfuls of cold boiled potatoes, also chopped fine. Mix in one teaspoonful of dry mustard and a little pepper. Put a piece of butter the size of a walnut in the frying pan, and when melted put in the hash, pressing it down smoothly all over the pan. Pour in hot water enough to moisten it slightly and let it cook slowly without boiling until nicely browned on the bottom. Turn it out on a platter, garnish with slices of pickled cucumber and serve hot.

Triumph Creamed Croquettes.

Chop raw beef or veal thoroughly in a Food or Meat Cutter, adding a little suet, and season to taste. It is a little more delicate if run through the cutter a second time after seasoning. Make the meat up into oval balls about the size of a hen's egg and flatten them out. Fry briskly in a little pork fat to a light straw color. When done lay out the croquettes on a platter and pour off nearly all the pork fat, then pour into the spider cream enough to make a suitable quantity of gravy. Scald the cream and pork fat together, stirring a little, and when thoroughly mixed pour over the croquettes and serve.

Ham—to use Cold Bits.

One cup finely minced ham, two cups finely minced bread crumbs, two eggs beaten, little pepper, milk enough to make very soft. Drop large spoonful on a hot buttered frying pan. Serve hot.

Sauce for Croquettes.

One pint of cream or milk, one tablespoon butter, two tablespoons flour, one-half teaspoon salt, one-half saltspoon pepper. Heat cream or milk, then add flour, butter, and seasoning.

Chicken Croquettes.

One solid pint of finely chopped chicken, one tablespoon salt, one tablespoon flour, three tablespoons butter, one tablespoon lemon juice, one-half teaspoon pepper, one teaspoon onion juice, one cup cream or milk, two eggs, one pint cracker crumbs pulverized with fine plate. Heat cream or milk, add flour and butter, chicken and seasoning; boil two minutes, then add eggs well beaten, set to cool. When cool shape and dip in beaten eggs, roll in cracker crumbs, and fry in very hot fat until a light brown. Salmon may be used instead of chicken by adding more lemon juice.

Veal Croquettes.

Put two cupfuls of cold cooked veal through a Food or Meat Cutter and add to it one cupful of thick sauce made of one and a half tablespoonfuls of butter, one heaping tablespoonful of cornstarch or two heaping tablespoonfuls of flour, one cupful rich white stock and one egg yolk, beating the sauce vigorously when adding the latter. Season highly with salt, pepper and cayenne, and turn out to cool. Form into cone-shaped croquettes, allowing a tablespoonful to each croquette. Roll in bread crumbs, then in egg which has been diluted with two tablespoonfuls of water, and again in bread crumbs, and fry in smoking fat. Serve on a bed of watercress.

Lamb Croquettes.

Mix two cups of finely chopped cooked lamb, using fine plate of Cutter, with one cup of boiled rice, one tablespoonful of lemon juice and one of chopped parsley; salt and pepper to taste. Rub one tablespoonful of butter with two of flour until smooth and add to one cup of scalded milk or cream, stirring until it thickens. Then mix the two together and set away until cool. When cold form into cone-shaped croquettes. Cover with egg, roll in bread crumbs passed through Ideal Food Cutter and fry in very hot fat.

Chicken Dumplings.

Meat from co.' fowl cut in fine plate of Food or Meat Cutter, one-half cup gravy, yolks of three raw eggs, three tablespoonfuls flour, pepper and salt. Put meat and seasoning with a little of the liquor in which the chicken was boiled into a sauce pan, heat to a gentle boil, stir in the flour made smooth with a little water, and then the beaten yolks, stir until it thickens. Pour out, let get cold. Flour the hands, and make the paste into flat cakes, roll in pulverized cracker, dip in the butter, again in cracker, fry in hot fat. Drain and serve. Batter is made of one egg beaten, one-half cup milk and a little flour.

Beef Fritters.

Cut cold beef fine in a Food or Meat Cutter, make a batter of the whites of two eggs, two tablespoonfuls of water, one of butter, flour enough to make it as thick as for fritters, add the beef, pepper and salt. Drop by small spoonfuls into hot lard. Fry brown. Serve hot.

Chicken and Ham.

The meat from an old fowl which has been boiled for soup minced fine, one-half as much ham also minced fine, one-half lb. pipe macaroni in inch lengths, two beaten eggs, one tablespoon butter, one cup gravy, pepper and salt. Put a little hot water to the cup of chicken broth or gravy that was saved out of the soup, strain, heat and cook the macaroni tender in it, drain, mix with the above ingredients. Pour into a greased pudding mold with a tight cover, boil two hours, dip the mold into cold water for half a minute, turn out on a hot dish. Serve.

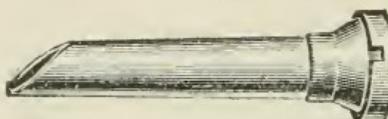
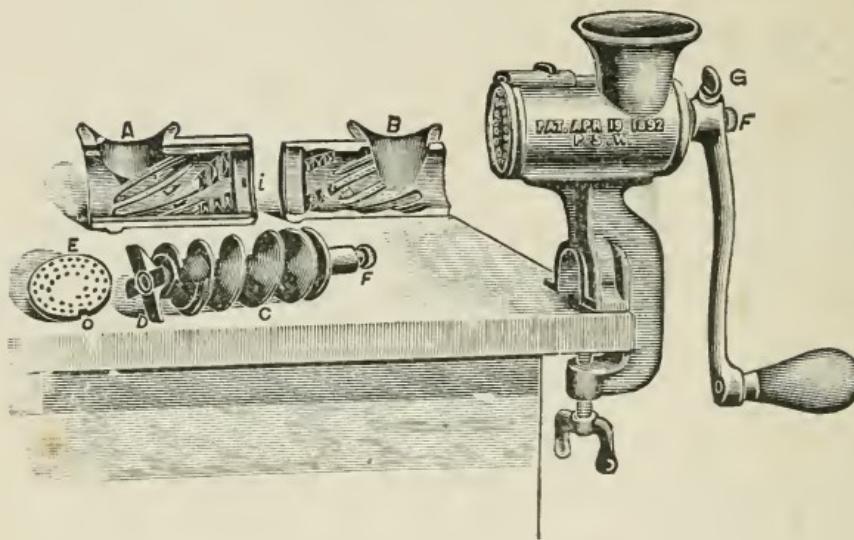
Egg Gems.

Remove all pieces of bone, gristle and fat from the meat, and put it through a Food or Meat Cutter. Mix together one pint of the chopped meat and an equal quantity of bread crumbs, and season with salt, pepper and a little butter. Moisten with a little milk or water and heat this mixture thoroughly. Then fill gem or patty pans with the mixture, break an egg on the top of each and bake until the egg is cooked. Cold roast beef or roast pork that is very lean will be especially nice for this dish, and will prove far more appetizing than the time-worn round of cold sliced meat and the hash that so quickly becomes tiresome.

Cracker Fritters.

One pint pulverized cracker, four eggs, one gill of milk, salt and pepper to taste. Drop by spoonfuls into boiling fat. These served with chops are fine.—*How to Entertain.*

The New Triumph Meat Chopper, No. 605.



STUFFING ATTACHMENT.

WHY THE NEW TRIUMPH LEADS ALL MEAT CHOPPERS.

1. Because the parts which need washing can be separated, laid in a dish pan and easily cleaned.
2. Because the cutting parts, that is, the plate and knife, are of steel, forged and tempered, and will not become dull quickly.
3. Because both sides of the plate are alike, and it will last twice as long as any other.
4. Because the knife and plate are light, and when they become dull can be replaced by mail.
5. Because a housekeeper can buy plates with any desired size of holes, and they are thus adapted to various purposes.

For Prices, See Page 61.

For Sale by Hardware Dealer everywhere.

DIRECTIONS FOR USING

The New Triumph Meat Cutter.

1. See that the stud i in the shell enters the notch o in the edge of the plate E.

2. Before fastening the crank, force the blades closely against the plate by means of the adjusting screw F. THIS MUST ALWAYS BE DONE BEFORE CUTTING MEAT.

3. After the blade is set tightly against the plate, fasten the screw F to its place by turning the thumb screw G lightly against it; otherwise the screw F may work back, causing the machine to clog.

Before taking apart, the screws F and G should be loosened.

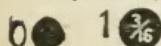
Dull blades mailed to us at Southington, Conn., with twelve cents will be ground and returned postpaid.

Take out adjusting screw F and oil it occasionally to prevent rusting.

To cut with greatest ease, cut the meat in strips.

To use the stuffing attachment, take out the plate E and blade D, and insert the ring of the stuffer in their place. The notch shown above should be so placed as to receive the stud i in the shell.

Stuffing attachments are not furnished with the machine unless so ordered, and then at an extra price.

EXTRA PLATES.**STANDARD**

1 $\frac{1}{16}$



2



3



4

SIZE OF HOLES IN PLATES.

The No. 1 or standard size only is furnished with the machine, and is sufficient for ordinary purposes. No. 3 is best for hash, and No. 4 for vegetables. For potted ham and reducing meat to a pulp, the No. 0 is necessary. Any of these sizes can be furnished at prices given on page 61.

Apple Fritters.

Make a batter with one cup of sweet milk, one teaspoonful of sugar, two eggs, whites and yolks beaten separately, two cups of flour, one teaspoonful baking powder mixed with flour. Chop some good, tart apples in Food Cutter with coarse plate, mix them in the batter, and fry in hot lard. They are delicious if served with maple syrup.

Scalloped Eggs.

Take six hard-boiled eggs, cut in slices and set aside. One cup of dried bread, crumbed in the Ideal Food Cutter, moistened with gravy and a little milk or cream. Add a half cup of thick drawn butter into which has been beaten the yolk of one egg. One cup of meat or fish chopped in the Ideal Food Cutter, pepper and salt. Mix all well together excepting the sliced eggs, and when mixed put a layer of the bread crumbs in a deep buttered dish, then a layer of sliced eggs, first dropping each slice in melted butter; then another layer of bread crumbs until the eggs are used. Last sprinkle the bread crumbs and cover with plate in oven. When baked remove the plate and brown the top.

Bavarian Salad.

Two heads of lettuce pulled to pieces, two small onions cut with fine plate, one boiled beet cut with coarse plate, three tablespoonfuls salad oil, two tablespoonfuls vinegar, yolk of one raw egg, one-half teaspoon salt, one-half teaspoon made mustard. Whip egg, add onions, salt, mustard, the oil, last of all the vinegar. Put lettuce into a dish, cover with the chopped beet, pour on the dressing.

Salad of Lettuce and Veal.

Cut cold veal with coarse plate Food Cutter, season with salt and pepper. Shred a head of lettuce; chop two boiled eggs, not too fine. Mix. Use a dressing made as follows: Beat yolks of two eggs, salt a little, add a few drops at a time four tablespoonfuls of oil; then little at a time three teaspoonfuls of vinegar, one-half teaspoonful celery essence. The mixture should be like thick cream. Pour this over the lettuce and meat, toss up well. Serve in salad bowl.

Lobster Cutlets.

Season one pint of lobster meat, which has been chopped, but not too finely, in a Food or Meat Cutter, with salt, mustard, cayenne and lemon juice to taste, being sure that it is well seasoned. Moisten with a half pint of thick cream sauce, made by adding one large tablespoonful of butter, two large tablespoonfuls of flour seasoned with a little salt and pepper, and pouring on a cupful of hot milk. Cool, shape into cutlets, dip in bread crumbs, in beaten egg and again in crumbs, and fry in fat hot enough to brown bread while counting forty. Garnish with parsley and serve with sauce.

Veal Salad.

Cut cold roast or stewed veal with the coarse plate of Food Cutter. Cut in very small thin bits with a sharp knife as much cold boiled potatoes as you have meat; place lettuce leaves around a salad dish; place meat and potato in a heap in center after mixing a good mayonnaise through it. Season with salt and pepper to taste. Cut slices of cold boiled egg on top and pour over a little of the mayonnaise.

Chicken Cutlets.

Meat of cold roast chicken cut with fine plate, one cup of drawn butter or cream gravy, four eggs, one-half cup pulverized bread crumbs, pepper and salt. Put the gravy in a sauce pan. When hot stir in the meat, add the beaten eggs, mix well together, stirring constantly for three minutes, then pour out upon a broad dish to cool. When cold and stiff cut into oblong cakes three inches long by two wide, dip in egg, then in cracker, fry in hot fat, drain and pile upon a flat dish log-cabinwise. Serve.

Bread Crumb Omelet.

Soak one cup of bread crumbs in one cup of milk, add three eggs, yolks and whites beaten separately, cook in a little butter in frying pan.

Mayonnaise of Lobster

Meat of one large cold boiled lobster cut with large plate of Food Cutter. Lay the coral aside to use in dressing. Rub yolks of four hard-boiled eggs to a paste, then rub in the coral and two tablespoonfuls of salad oil, one teaspoonful of made mustard, one teaspoonful of salt, one teaspoonful of sugar. Pepper and vinegar to suit taste. Pour this over the minced lobster. Toss well, put in salad bowl, place inside leaves of lettuce around it, serving them with the lobster. The whites of eggs can be cut in strips to decorate it.

Beet-Root Salad.

Cold beets cut with coarse plate; mix with equal quantity of cold chopped potatoes; pour over them a dressing such as used for Bavarian salad.

Celery Salad.

Two bunches celery, one tablespoonful olive oil, four tablespoonfuls vinegar, one small teaspoonful fine sugar, pepper and salt to taste. Wash and scrape the celery, lay it in ice-cold water until dinner time, when chop with coarse plate Food Cutter. Season, tossing all well up together, and serve in salad bowl.

Turkey Salad.

The white meat of turkey cut with Food Cutter, large plate, also an equal quantity of blanched celery; salt a little; just before serving pour over it a dressing made of three hard-boiled egg yolks rubbed smooth with a teaspoonful of sugar, one-half teaspoon salt, one-half teaspoon pepper, one-half teaspoon made mustard and two tablespoons of oil and six of vinegar. Toss up the salad well, always using a silver fork, and garnish with the whites of eggs cut in rings.

Cabbage Salad.

Stir half a cup of vinegar into two well beaten eggs and cook until it thickens. When cool add two tablespoonfuls of thick, sweet cream, with salt, pepper, mustard and sugar to taste. Pour this over half a cabbage, shaved or chopped fine in Ideal Food Cutter.—*Household Journal*.

Cabbage Salad, No. 2.

Beat an egg and pour on it a cup of cold vinegar, beating as you mix thoroughly. Put butter the size of a walnut in sauce pan and pour in the egg and vinegar. When thoroughly heated pour over cabbage chopped in Ideal Food Cutter and serve hot.

Cabbage Salad, No. 3.

Take one pint of finely chopped cabbage, chopped in Ideal Food Cutter, and add half a cup of granulated sugar, and salt to taste (about a saltspoonful). Pour over this a dressing made as follows: Half a cup of mild vinegar, one teaspoonful of made mustard and a little pepper. Mix these ingredients with a silver fork just before serving so that the sugar will have hardly dissolved; pour over the chopped cabbage and serve.

Creamed Cabbage.

Chop fine in Ideal Food Cutter as much cabbage as will be needed and boil in salted water until tender. To one quart of boiled cabbage add cream with butter as large as a walnut, salt and pepper. Flour with condensed milk partly diluted is a very good substitute or cream in an emergency.

Pressed Chicken.

Boil a chicken until tender; take out bones, chop with fine plate, season with salt, pepper, and butter size of an egg; add to the liquor (the chicken was boiled in) one cup of bread crumbs made soft with hot water; then the chopped chicken. When heated take out and press into a basin. Serve cold cut in slices.

Celery Sandwiches.

Chop some celery very fine in Food Cutter. On a well buttered slice of bread spread a thin layer of the chopped celery. Dust it with salt, cover with a second slice of bread, pressing them together. Cut in shapes.
—*Table Talk.*

Meat Loaf.

One lb. beef, one lb. veal, one lb. fresh pork, all chopped with Food Cutter, coarse plate, eight milk crackers powdered, three eggs beaten, one-half cup water, two-thirds cup melted butter, one tablespoonful salt, a little nutmeg. Make into two loaves; bake about three-quarters hour; put a little water in the pan.

Veal Loaf.

Cover a knuckle of veal with cold water, boil quickly, skim and add one teaspoonful of salt, one onion and a little cayenne. Let simmer until very tender, and the liquor reduced to one-half pint. Remove the meat, strain the liquor and season with salt, pepper and thyme. Put the meat through a Food or Meat Cutter, add two or three tablespoonsfuls of cracker meal and the meat liquor; mix thoroughly and put into a bread pan. Stand in a cool place, serving it sliced cold, garnished with parsley and slices of lemon.

Stuffing for Peppers.

Chop cabbage and green tomatoes with coarse Cutter for stuffing peppers.

Olive Sandwiches.

Is a unique way of serving olives at teas and receptions. Cut the flesh from the stones of half a dozen queen olives; chop it fine, add to it a scant tablespoonful of salad dressing. Mix and spread on thin slices of buttered bread; form the sandwiches, and cut into small squares. Stuffed olives are very appetizing served in this way.—*Household Journal*.

Olive Sandwiches.

One dozen olives, two large spoonfuls (table) cracker rolled or cut in fine plate, three tablespoonfuls mayonnaise. Let olives stand in boiling water four or five minutes, drain and put in ice water. When cold take out stones, chop in fine plate. Mix with the mayonnaise, spread on slices of bread.—*Table Talk.*

Veal Sandwiches.

These are almost as good as chicken, and much cheaper, and the water in which the veal is stewed may go toward the next day's soup. Boil the veal until tender, seasoning to taste, and when cold put it through a Food or Meat Cutter. Mix with it a good mayonnaise dressing and spread between slices of bread from which the crust has been cut.

Nut Sandwiches.

Chop fine in Food or Meat Cutter some almonds, English walnuts and hickory nuts, separately. Mix two parts almonds to one of each of the others. Sprinkle over buttered slices of bread as much as will stick to it; sprinkle a little salt, and a little grated cheese; cover with another buttered slice of bread.

Ham Sandwiches.

Put a pound and a half of cold boiled ham and a small pickle through a Food or Meat Cutter, add a tablespoonful of made mustard, a dash of pepper, and two tablespoonfuls of butter. Mix thoroughly, spread on thin slices of buttered bread, lay over top slices and cut into squares or fancy shapes.

Ham Sandwiches.

Cut cold boiled ham (about one-quarter lb.) with fine plate; season with one teaspoon mustard, a little cayenne and the beaten yolks of two eggs. Mix over the fire. When cold spread on thin slices of buttered bread.

Tongue Sandwiches.

With fine plate cut one-half lb. cold tongue. Mix with it one tablespoonful soft butter, one of made mustard, little paprika, yolk of one hard-boiled egg, juice of half a lemon, little nutmeg. Spread.

Sardine Sandwiches.

Skin and bone a dozen sardines; cut with fine plate twice. Mix with one hard-boiled egg yolk small spoonful Worcestershire sauce, a little celery salt or essence of celery, and some minced sour pickle (about one tablespoonful). Spread on bread that is not too fresh, press together.

Cheese Sandwiches.

Run the cheese through the Ideal Food Cutter, fine plate, then rub it to a paste with melted butter. Season to taste with salt and pepper, and spread on the sandwiches.

Egg and Curry Sandwiches.

Put through fine plate twice three yolks of hard-boiled eggs and one tablespoonful bread crumbs. Season with one tablespoonful curry powder, one-half teaspoon salt, one teaspoon Worcestershire sauce; moisten with a little vinegar. Spread on thin buttered slices of bread. Serve on a bed of cress or nasturtium leaves.

Baked Biscuit and Cheese.

Soak five large broken biscuit in one cup of milk for five minutes, and add one cup of grated cheese, one tablespoonful of melted butter, salt and pepper to taste. Mix thoroughly and bake slowly for one-half hour in buttered dish.

Cheese Fondu.

One cup of crackers pulverized in Ideal Food Cutter, one cup of milk, three-quarters of cup of cheese pulverized in Food Cutter, two eggs, beaten separately. Stir together and bake for twenty minutes in a very hot oven. Serve immediately.

Cheese Toast.

Pulverize some dry cheese in Ideal Food Cutter; make some sliced toast, spread with butter while hot and then thickly with grated cheese. Place the slices in a hot oven; heat a fire shovel and hold over them a moment. Serve and eat immediately.

Macaroni with Cheese.

One-quarter of a lb. of macaroni (inch pieces) and cook in three pints of boiling water twenty minutes. Drain, pouring over it cold water. Make a sauce of one tablespoonful each of butter and flour, and one and a half cups of hot milk, salted. Put a layer of cheese in bottom of baking dish, then a layer of macaroni and one of sauce, and proceed in this manner until all are used. Cover top of dish with bread crumbs pulverized in Ideal Food Cutter, placing bits of butter and a little cheese over it, and bake until brown.

Macaroni.

Boil three-quarters of a lb. of macaroni in salt water until tender. Brown one lb. of raw beef in frying pan after having been chopped in Ideal Food Cutter. Pulverize cheese needed, about half a cup, in Ideal Food Cutter, and when macaroni and meat are both sufficiently cooked place alternating layers in buttered dish of macaroni, then cheese, and next meat, until the whole is used. Pour over it from five to ten minutes before serving a tablespoonful of melted butter and let stand in oven to heat through.

Potted Ham.

Any fragments of cooked ham can be potted; an acceptable shape for supper, or for sandwiches for picnics and luncheons. Well potted, it keeps indefinitely. The fat of the ham can be used if there is not too much. It should be cut very fine. If your Meat Cutter has a No. 0 plate, that will cut fine enough; if not, after being put through a Food or Meat Cutter two or three times it should be pounded till free from fiber and reduced to a paste. To each pint of the paste add a level teaspoonful of mustard and a good pinch of cayenne. Pack closely in small jars, paste paper over them and bake slowly in the oven two hours in a baking pan filled with hot water. Then press the meat down again and cover with hot melted butter.

Cracker Pudding.

One quart of scalded milk, five tablespoonfuls of crackers prepared in Ideal Food Cutter, small piece of butter, four eggs. Bake one-half hour and serve with a sweet sauce.

Potted Turkey.

One-half lb. cold turkey, two ounces tongue, one-half lb. butter, seasoning. Cut the turkey in pieces, removing all skin and gristle, and pass it through a mincing machine with the tongue, then pound in a mortar with the butter to a smooth paste, add seasoning to taste, pour into pots, cover with clarified butter.

Welsh Rarebit.

Pulverize one-half lb. of rich cheese in Ideal Food Cutter, beat two eggs well and mix the two together with two tablespoonfuls of melted butter, a teaspoonful of made mustard and two tablespoonfuls of cracker crumbs prepared in Ideal Food Cutter. Salt to taste. Toast slices of bread from which the crust has been removed, and spread thickly with the paste. Set on upper slide of very hot oven and let it brown. Serve immediately.

Pie Crust.

In making crust for pies use only ice-cold ingredients and ice-cold utensils for mixing. Never use the hands, but chop the lard and flour together with cold silver knife and use ice water in mixing. To prevent juice from soaking under crust, beat the white of an egg and brush over the crust before filling. Brushed over the top crust it gives it a beautiful yellow brown.

Three tablespoonfuls of butter, three of lard (or all lard can be used), one teaspoonful of salt, one cup of ice water, two teaspoonfuls, small, of baking powder, and flour as needed. This will be sufficient for three pies.

Mince Meat for Pies.

Boil until tender about four lbs. of lean beef. When cold chop with fine plate and add chopped apples (in proportion of two bowls to one of meat), one cup of molasses, two cups of sugar (if not sweet enough more sugar can be added), two dessertspoonfuls of cloves one of allspice, two tablespoonfuls of cinnamon, one teaspoon of pepper, two nutmegs grated, one lb. of suet chopped with fine plate, two lbs. each raisins and currants (one-fourth lb. citron, two ounces preserved orange peel, chopped with fine plate), one glass currant jelly, one pint of grape juice, one tablespoon salt, one pint of vinegar. Use liquor the meat was boiled in; if not enough to make quite moist add boiling water. Boil until thick, stirring frequently to prevent scorching. Put in glass cans while hot, and seal.

Minced Pudding.

Four large juicy apples, pared, cored and minced, one-quarter lb. raisins seeded and minced, two tablespoonfuls beef suet minced, twelve almonds blanched and minced. Use coarse plate. One-half cup sugar; flavor with nutmeg. Mix all together. Should be like paste. Cut stale bread in even slices. Cut off crust, butter well. With these line a buttered pudding dish, spread thickly with the above mixture.

Apple Pudding.

Cut in Food Cutter, coarse plate, two cups of apples; beat to a cream half a cup of butter and one of sugar; add three beaten eggs, half a cup of milk, grated lemon rind, salt and flour to make a batter. Bake three-quarters of an hour in a buttered pan.

Custard.

Scald one pint of milk, sweeten with three tablespoonfuls sugar. Pour gradually over two beaten eggs. Put this over the pudding gradually, letting it soak the bread, until the dish is full. Bake in moderate oven covered for a time. Eat cold with powdered sugar sifted over the top.

Boston Pudding.

One cup of sugar, two-thirds of butter or a quarter of a lb. of suet chopped in Ideal Food Cutter, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder, two tablespoonfuls of molasses, one cup of raisins, chopped in Ideal Food Cutter. Boil four hours. To be served with sauce.

Boiled Bread Pudding.

Two large cups of bread crumbs pulverized in Ideal Food Cutter and soaked in cold water; wring dry in clean towel. One cup of flour, one-quarter of a cup of molasses, two eggs thoroughly beaten, and one teaspoonful of soda. Add if you like one large cup of raisins chopped in Ideal Food Cutter. Spice to taste and boil from three to four hours.

Cocoanut Pudding No. 2.

Chop fine one cocoanut in Ideal Food Cutter (save milk), one quart of milk, one cup of sugar, half a cup of butter, five eggs. Salt and flavor to taste. Boil the milk and pour over the cocoanut, adding the eggs (well beaten) and other ingredients, baking in deep dish.

Queen of Puddings.

One pint of bread crumbs prepared in Ideal Food Cutter, one quart of milk, one cup of sugar, yolk of four eggs well beaten, butter size of egg, and if you like lemon use the rind of one lemon, grated. Bake until done. Then whip the whites of eggs and beat in a full cup of sugar, stirring in the juice of the lemon. Spread on the pudding a layer of jelly and pour the whites of the eggs over this and put back in oven to brown.

Cocoanut Pudding.

Chop one cup full of cocoanut in Ideal Food Cutter and pulverize two cups full of crackers. Beat together three eggs and one cup of sugar until light. Scald one quart of milk and add the eggs and sugar, then the cocoanut and crumbs. Stir until smooth and add salt and vanilla to taste. Pour into a buttered pudding dish and bake slowly for forty-five or fifty minutes.

Apple Pudding.

One quart of flour, one pint of milk, one pint chopped apples, one saltspoon of salt, two tablespoons of butter, three teaspoons of baking powder. Make a dough of the flour, milk, butter, baking powder and salt. Roll upon the board and spread with the apples, roll over and over, pinching the sides and ends. Place in a baking pan with one-half cup of butter, two cups of sugar and three pints of water. Bake an hour and a half. It makes its own sauce.—*Mary E. Payne, Ivanhoe, Ill.*

English Plum Pudding.

Chop one lb. of suet very fine in Ideal Food Cutter. Mix with one pound of flour, one lb. of sugar, one lb. of raisins, one lb. of currants, one teaspoonful of baking powder, a little nutmeg and cinnamon, and a quarter of a lb. of candied lemon peel chopped fine in Ideal Food Cutter. Mix thoroughly with the hands while dry; then add enough milk to make a thick paste, and turn into mold. Place mold in boiling water, having left room in mold for pudding to rise, and boil from five to six hours.

Bread Pudding.

One pint of bread crumbs pulverized in Ideal Food Cutter. One cup of sugar, butter size of an egg, and the yolks of four eggs. Beat the yolks thoroughly and stir all together and bake to a delicate brown. Then beat the whites of the eggs to a stiff froth, sweeten and flavor to taste, and spread over top, replacing in oven until a delicate brown, and serve hot.

Cream Tapioca with Cocoanut.

Soak three tablespoonfuls of tapioca four hours in cold water. Pour off the water and stir into a quart of boiling milk. Yolks of four eggs with a cup of sugar and three large tablespoonfuls of cocoanut chopped fine in Ideal Food Cutter. Boil the milk and tapioca ten minutes, then add the eggs, sugar and cocoanut, stirring and boiling for five minutes longer. Pour into your pudding dish. Beat the whites of the eggs to a stiff froth, add a little sugar, and spread over the pudding, sifting the cocoanut over the top. Set in the oven to brown. Serve cold.

Suet Pudding.

Two eggs, one cup of milk, one-half cup of molasses, one-half cup of suet chopped fine in Ideal Food Cutter; salt to taste. Two teaspoonfuls of baking powder sifted in three scant cups of flour. Spice with cinnamon, cloves and nutmeg to taste. Chop one cup of raisins and half a cup of citron in Ideal Food Cutter. Steam two hours. A nice sauce for this pudding is one-half cup of butter, two cups of sugar, boiling water with a little nutmeg beaten together.

Fig Pudding.

Cut fine a pound of figs with a half pound of suet, and add to a quarter of a pound of bread crumbs a quarter of a pound of flour, and a tablespoonful of brown sugar. Mix well together and add a wineglassful of sherry. Boil in a cloth or steam for two hours and serve with hard sauce.

Mince Pies (Excellent).

One cup of cooked meat, one and one-half cups of raisins, three cups of apples, all chopped in Ideal Food Cutter. One and one-half cups of currants, one and one-half of brown sugar, half a cup of molasses, one cup of meat liquor, two teaspoonfuls of salt, two of cinnamon, half a teaspoonful of mace, half a teaspoonful of cloves, one lemon (grated rind and juice), one cup of citron cut in slices, two cups of best cider and half a cup of suet chopped fine in New Triumph or Ideal Food Cutter. Mix all together and cook in porcelain kettle until the apples and raisins are soft. If desired add half a cup of the best brandy after the mince meat is cooked.

Plain Plum Pudding.

One large cup of suet chopped fine in Ideal Food Cutter. One large cup of molasses or syrup, one large cup of milk, one small half teaspoonful each of cloves, cinnamon, allspice and nutmeg. One-half lb. of currants, raisins, and one-quarter of a lb. of citron, the citron and raisins being chopped in Ideal Food Cutter. Three large cups of flour and three small teaspoonsfuls of baking powder, thoroughly sifted together three or four times. Boil about four hours.

Brown Betty Pudding.

One cup bread crumbs (fine plate), two cups apples cut (coarse plate), one-half cup sugar, one teaspoon cinnamon, two tablespoonfuls butter. Put a layer of chopped apple in a buttered pudding dish. Strew with sugar, butter, cinnamon; cover with bread crumbs; then repeat the operation until the dish is full; cover with crumbs; cover with a tin plate and steam three-quarters of an hour in good oven; then uncover and brown. Eat warm, with sugar and butter or cream.

Summer Mince Pie.

One cup of crackers pulverized in Ideal Food Cutter. One cup of boiling water, one of molasses, one of sugar, half a cup of melted butter, and half a cup of vinegar. One teaspoonful of cinnamon, one of allspice, half a teaspoonful of cloves, half of pepper, one nutmeg, and one large cup of raisins. Chop raisins in Ideal Food Cutter; then add crackers, spices, sugar, vinegar, and molasses, and last water.

Maigre or Mock Mince Pie.

One cup raisins cut in fine plate, two cups water, two cups sugar, one-half cup butter, one cup pulverized cracker, one nutmeg, one teaspoon cinnamon. Cook before filling the crusts.

Mince for Pies without Meat.

Seed and chop two lbs. raisins, chop one and one-half lbs. beef suet, chop one lb. apples, using fine plate; three-quarters lb. candied orange peel and citron mixed; add two lbs. currants, juice and grated rind of two lemons and one orange; two lbs. sugar; spices (nutmeg, cinnamon, cloves, allspice); pepper, salt to suit taste, add one quart water. Cook until thick; seal in cans.

Lemon and Raisin Pie.

One cup raisins seeded, one lemon sliced thin; remove seeds; cut these with fine plate; put in a sauce pan; add one cup sugar, one cup water. Cook all together until lemon and raisins seem tender; then thicken with one tablespoonful of flour wet smooth in a very little water. When cold use between two crusts—best made day before. Always dredge a little flour over the bottom crust before filling, for most any pie.

Rhubarb Custard Pie.

Chop one-half pint of rhubarb in Ideal Food Cutter and spread over crust laid in pie platter. Make a custard of one pint of scalded milk, two well-beaten eggs, and sugar to taste. Bake slowly until rhubarb is tender and custard browned.

Pineapple Pie.

Chop one-half pint of pineapple in Ideal Food Cutter. Beat to a cream one cup of powdered sugar and one-half cup of butter, and add the yolks of two eggs well beaten. Last add the whites of eggs beaten to a stiff froth, and mix very lightly. Turn into pie plate and bake with under crust only.

Rhubarb Pie.

Chop one cupful of rhubarb and one cup of raisins in Ideal Food Cutter. One egg, one cup of sugar, butter size of an egg, and juice of one lemon. This quantity makes a large pie or is enough for two small ones.

Rhubarb Pie No. 2.

One cup of rhubarb and one-half cup of raisins chopped in Ideal Food Cutter, and one large cracker pulverized in Food Cutter. One-half cup of sugar, one-half cup of best molasses, one-half cup of water and one egg. Spice with a half teaspoonful of cinnamon, a little cloves, nutmeg, grated lemon rind, salt and one tablespoonful of melted butter. Bake slowly in two crusts. This quantity is enough for two pies.

Spice Cake.

Chop two lbs. of raisins and one-half lb. of citron in Ideal Food Cutter. Take one cup of molasses, one of sugar, one of milk, one of butter, four of flour, one teaspoonful of soda, one of cinnamon, one of cloves, one nutmeg, three eggs; beat the sugar and butter together to a cream, add molasses and milk, then other ingredients, and enough flour to make the batter firm.

Cocoanut Pie.

Chop a good sized cocoanut in Ideal Food Cutter. Add to two cups of scalded milk the beaten yolks of two eggs and four tablespoons of sugar, beaten together. Dissolve two tablespoonfuls of corn-starch in a little cold milk and stir all together, cooking slowly until it thickens. Take from the fire and add the cocoanut and cream. Beat the whites of the eggs to a stiff froth, flavor with vanilla or other flavoring, and turn into pie platter, having first baked bottom crust and brushed lightly with white of egg. Brown in a quick oven.

Hickory Nut Macaroons.

One lb. of powdered sugar, one lb. of chopped hickory nuts, the whites of five unbeaten eggs, half a cup of flour, two small teaspoonfuls of baking powder. Drop on buttered paper and dry in the oven. These are delicious.

Peanut Cakes.

Have one pint of peanuts put through the fine plate of Food Cutter. Rub to a cream two tablespoonfuls butter, one cup sugar. Add two large spoonfuls milk, one-quarter of a teaspoonful salt. The peanuts and flour to make a soft dough. Roll out; cut in shapes; bake in rather slow oven.—*Table Talk*.

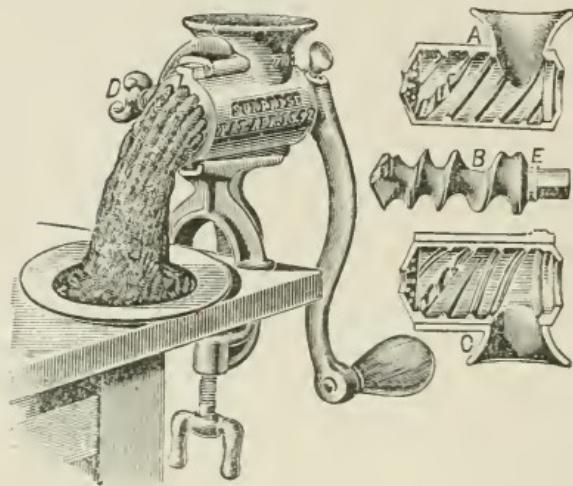
Cracker Crumbs.

Put all the broken crackers and crumbs through the fine plate. Use for breaded veal, broiled oysters, scallops, fried chicken, and for covering and mixing with all kinds of scalloped fish, meat, potatoes and tomatoes.

Bread dried in oven can be prepared in same manner.

THE SURPRISE MEAT CUTTER

No. 705.



This Meat Cutter is intended for small families who use a machine principally for cutting meats and pulverizing crackers. It is simple, cheap, very easily cleaned, and wherever used has proved popular.

Put together as shown in cut, and screw the screw D tight enough to clamp the parts snugly together. If not tight enough the meat will not be thoroughly cut. If too tight it will turn hard. Cut the meat into strips about the size of your finger. The three parts shown on the right are all that need washing.

Before putting together for use, the feed screws should be greased at E with fat meat, lard or oil.

PRICE OF MACHINE COMPLETE, - - \$1.50.

For Sale by Hardware Dealers everywhere.

Fruit Cake.

Chop one-half lb. of fat salt pork in Ideal Food Cutter, using small plate, and pour on it two cups of hot coffee made strong, also two cups of molasses, two cups of dark brown sugar and two lbs. of currants. Chop two lbs. of raisins and one-half lb. of citron in Ideal Food Cutter and add these together with one teaspoonful of cloves, one of allspice, one of cinnamon and one of mace. Use just enough flour to stiffen, adding two teaspoonfuls of baking powder, and bake five hours in a slow oven.

Ladies' Cabbage.

Boil a cabbage tender, changing the water once. When done quarter it, let it get perfectly cold, cut with coarse plate. Add two beaten eggs, one tablespoonful butter, three tablespoonfuls milk, little pepper and salt. Mix well; pour into a buttered pudding dish and bake covered until very hot; then brown. Turn the cabbage out on a hot dish, pour over it a cup of drawn butter.

Homemade Candy.

Peanut Candy.—Shell one quart of peanuts and pulverize in Food Cutter. Put one lb. of powdered sugar in a shallow pan and allow it to melt slowly on back part of the stove—do not put on the hot part of the stove or add water to start the melting of the sugar. Have ready a hot dish, buttered freely, and when the sugar has dissolved to a liquid consistency sprinkle the powdered nuts on the dish and pour over them the melted sugar. Spread over enough surface to make a thin candy. It is more delicate and attractive than when made thick.—*McCall's Magazine*.

Fig Paste for Layer Cake.

Chop one lb. figs with fine plate; add one cup sugar, one-half cup water. Boil all together to a paste, or thick enough to spread on cake.

Walnut Cake.

Four eggs (the whites), two cups sugar (coffee C), one-half cup butter, one cup milk, three and one-quarter cups flour, one cup walnut meats chopped fine, one cup seeded raisins (can be left out), four level teaspoonfuls baking powder sifted with the flour.

Beefsteak Tea.

A good piece of lean meat, without any fat, should be used for this. Wipe with a damp cloth and put through a Food or Meat Cutter. Add enough cold water to cover, and boil gently for fifteen minutes or longer; then salt to taste and strain through a strainer coarse enough to allow most of the brown flakes to pass through, as these contain a large amount of nutrient of the tea. This is a good way to prepare a nourishing and stimulating drink in a short time for invalids or convalescents.

Chili Sauce with Ripe Tomatoes.

Take twenty-four ripe tomatoes of fair size, one onion, ten green peppers with some of the seeds left in. Chop all with fine plate in Ideal Food Cutter, adding when chopped two heaping teaspoonfuls of salt, one tablespoonful of ginger, allspice, nutmeg and cloves, two-thirds of a cup of brown sugar and one quart of vinegar. Simmer all together for two hours.

Beef Broth for Invalids.

One lb. lean beef cut with the Ideal Food Cutter, using coarse plate. Let stand in cold water enough to just cover it for fifteen minutes; then set on stove; let come to a scald, set back, simmer one hour. If the water cooks down fill in enough to keep it the original quantity. Strain.

Cabbage Au Gratin.

Quarter a small white cabbage, boil tender in pot liquor taken from boiled ham; let get cold; cut with coarse plate. Season with pepper, salt, large spoonful butter, three of milk, and beat smooth with two raw eggs. Put into a buttered dish; strew thickly with pulverized bread crumbs; wet these with some of the pot liquor; cover and bake forty-five minutes, uncover and brown.

Cold Slaw.

Fill a dish with cabbage cut with coarse plate; make a dressing of the yolks of four hard-boiled eggs, two tablespoonfuls of mixed mustard, one tablespoonful of sugar and one teaspoonful of salt, and a little pepper, one-quarter of a lb. of butter, one teacup of cream. Mix these ingredients thoroughly, and boil a few minutes, having previously added half a teacupful of vinegar; after boiling pour over the cabbage while hot. Serve cold.

Hot Slaw.

Cut a cabbage as for cold slaw, put into a stew pan and set it on top of the stove for half an hour or till hot all through; do not let it boil. Then make a dressing the same as for cold slaw, and while hot pour over the hot cabbage; stir until well mixed. Serve hot.

Chili Sauce.

Twelve large green tomatoes, six large green peppers, three onions, two tablespoonfuls salt, two tablespoonfuls sugar, one and one-half pints vinegar. Cook the tomatoes tender; then chop them and the peppers and onions through the coarse plate; scald all together; add salt and sugar; boil one-half hour, then add vinegar; bring to a boil; put in cans. Ripe tomatoes can be used to make red Chili sauce.

Nut Filling for Cake.

Add one tablespoonful of cold water to the white of one egg; thicken with fine sugar; add one-half cup of nut meats which have been cut with fine plate. Spread between layer cakes.

Salmagundi.

One cup of chopped white meat of chicken, one-quarter cup chopped ham, two large Dutch herrings chopped, two hard-boiled eggs chopped, one anchovy minced fine, one onion sliced very thin. Mix well all together; toss up with a French dressing. Serve on buttered toast.—*Table Talk.*

Chopped Pickle.

One peck green tomatoes, twelve onions, one cabbage (small), twelve green peppers, one pint horse radish (fine plate), one cup sugar; one tablespoon each of cloves, cinnamon, ginger. Chop all but the horse radish with coarse plate.

Queen Sauce.

Chop in Ideal Food Cutter, using fine plate, one peck of green tomatoes, three red peppers, three green peppers, six onions, and add two cups of salt. Mix well together and let it stand over night. In the morning drain thoroughly through a colander and add one tablespoonful of ground cloves, one of allspice, two of cinnamon, one-half cup of horseradish and one cup of sugar. Cover the whole with vinegar and boil until tender.

Chow Chow.

Chop one peck of green tomatoes and one-half peck of ripe tomatoes, six onions, three small heads of cabbage, one dozen green peppers (no seeds), three red peppers (no seeds) in Ideal Food Cutter. Sprinkle with salt and put in coarse bag and drain over night. In the morning put in a porcelain kettle with two lbs. of brown sugar, half a cup of horseradish prepared in Food Cutter, one tablespoonful each of black pepper, mustard, whole white mustard seed, mace and celery seed. Cover with vinegar and boil till clear. Seal in jars.

Baked Tomatoes with Mushrooms.

Peel and slice thin six tomatoes, fully ripe. Cut fine with a silver knife a dozen mushrooms. Chop very fine in Ideal Food Cutter one-half cup of cooked chicken, and have a quantity of bread crumbs pulverized in Food Cutter. Mix one tablespoonful of chopped parsley, one of melted butter, salt and pepper to taste, with tomatoes, mushrooms and chicken, and spread in layers in dish, alternating with bread crumbs. Baste with melted butter and cook thirty minutes. Baste four times with the butter during the thirty minutes.

Baked Tomatoes.

Slice as many tomatoes as needed. Bread crumbs pulverized in Ideal Food Cutter as needed. Put in a layer of bread crumbs in buttered dish and season with salt and pepper, placing cubes of butter here and there over the entire surface. Add a layer of tomatoes well seasoned. Then a layer of bread crumbs seasoned in the same way until dish is filled. Cover with an inverted plate and place in oven, and when thoroughly baked remove plate and brown nicely, the last layer being of bread crumbs, salted, buttered, etc.

Prune Whip.

Sweeten to taste and stew three-quarters of a lb. of prunes. When perfectly cold remove stones and run the prunes through coarse plate of Ideal Food Cutter. Add the whites of four eggs beaten stiff. Stir this together until light; put in dish and bake twenty minutes. When cold serve in larger dish with whipped cream, or soft custard made from yolks of eggs.

PRICES OF MACHINES AND PARTS.

IDEAL FOOD CUTTER, No. 25.

PAGE 8.

Machine complete with clamp and two plates, cuts 2 lbs. per minute	\$2.00
1 & 2, Shells.....both \$0.50	6, Cylinder Clamp Screw \$0.10
3, Crank with screw..... .25	7, Bottom Clamp Screw.. .15
4, Feed Screw..... .30	8, Knife25
5, 6, 7, Stand and Clamp } complete with screws } .50	9, 10, Plateseach .30
	11, Thumb Nut..... .10

NEW TRIUMPH MEAT CUTTER.

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CUTS PER MINUTE.

No. 605 Family Size.....	2 lbs.	\$2.00
No. 612 Butchers' Size, with feet.....	3 lbs.	2.50
No. 610 Butchers' Size, with clamp	3 lbs.	3.00
No. 622 Butchers' Size, with feet, large.....	4 lbs.	4.00
No. 632 Butchers' Size, with feet, extra-large... 4½ lbs.		6.00

EXTRA PARTS WITH PRICES.

	No. 605	610	612	622
Shells A & B.....both, \$0.45	\$0.55	\$0.65	\$0.90	
Feed Screw C complete..... each, .30	.40	.40	.60	
Screw F, which goes through feed screw "	.10	.12	.12	.15
Stand and Clamp, with screws complete.... .50	.75	.60	L.00	
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